

# Roast Pumpkin, Radicchio And Feta Salad

By Nigella Lawson

Total Time 1 hour

Rating ★★★★★ (241)



Craig Lee for The New York Times

The sweetness of the oven-blasted pumpkin, together with the salty intensity of the feta, the bitterness of the radicchio and the sour, subtle heat of the red onion, is a model of harmonious simplicity.

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## INGREDIENTS

**Yield:** 4 to 6 servings

Scant 2 pounds peeled pumpkin, cut into 1½-inch cubes

1 tablespoon vegetable oil

½ small red onion, peeled and finely sliced into half-moons

Juice of 2 limes

⅓ cup pine nuts

2 tablespoons peanut oil or olive oil

¼ teaspoon pumpkinseed oil or olive oil (see note)

7 to 8 ounces feta cheese, broken into bite-sized pieces

1½ cups (about 6 ounces)

radicchio cut into bite-size pieces

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## PREPARATION

### Step 1

Heat oven to 400 degrees. Rub pumpkin with vegetable oil, and arrange in a single layer on a baking sheet. Bake until just tender all the way through, about 45 minutes. Remove, cool, cover, and refrigerate until needed. (May be done a day ahead.)

### Step 2

In a small bowl, combine onion with lime juice, and steep for 15 to 30 minutes. Meanwhile, toss pine nuts in a small dry skillet over medium heat until lightly browned; remove from heat, and set aside.

### Step 3

Add peanut oil and pumpkinseed oil to onion mixture, and mix well. In a large bowl, combine pumpkin, feta, radicchio, onion mixture and half the pine nuts. Mix everything gently by hand, and turn out onto a large plate or wide shallow bowl. Garnish with remaining pine nuts, and serve.

### TIP

*Pumpkinseed oil is \$18 for 250 milliliters (8.45 ounces) at Dean & DeLuca, (212) 226-6800; at Zabar's, 17 ounces is \$17.98, (212) 787-2000.*